

Application no. 10 / 042,433, Multi knife cutting device.

Amendments to claims. August 14,2004.

5 I Claim :

Claims 1 to 6 , ( Cancelled).

Claims 7 to 10, ( Cancelled.)

11. A Multi knife cutting device comprising :

a cutting means having multiple knives;

10 a base cum guide member with designated space for vegetables and slots for locating the cutting means:

a means for mounting the cutting means on the said base cum guide;

the guides on either side of the slots in the base cum guide for positive support of the cutting means ;

15 the said slots in the base cum guide enabling the cutting means to travel past the vegetables for clean cut;

the said vegetable space having structural support to stop vegetable sliding;

location of vegetables close to fulcrum of cutting means for minimizing cutting loads.

12. ( Withdrawn )

20 13. ( Withdrawn )

14. ( Currently amended )

The Multi knife cutting device of claim 11 with inclined cutting action , comprising :

the cutting means having six straight knives with fulcrum at one end and at the other end the handles connected in a manner to facilitate combination of the outer four knives as one unit and

25 the middle two knives as another unit ;

the base cum guide further comprising seven rectangular guides of sheet structure, two base angles one on either side of the guides, spacers to create gap between the guides to form slots, an end stop between the angles below the knife handle joint for the knife travel, all connected together with screws to form a frame type structure ;

30 the fulcrum screw with washers to connect the six knives directly to the base cum guide after locating them in the guide slots ,giving a pivot action to the knives, the knives resting on the end stop before the knife edges touch the slot bottom, stopping edge damage .

15. ( New ).

The multi knife cutting device, inclined cutting action of claim 14 further comprising ;  
a vegetable enclosure formed by a rectangular cutout in the base cum guide structure adjacent to  
the knife fulcrum, the location of the enclosure reducing the lever arm and the vertical wall of  
5 the enclosure preventing vegetable sliding ;  
the slots formed by the guides of the base cum guide extending below the vegetable platform,  
enabling the knives to go past the vegetable cut pieces for a clean cut;  
the guides on either side of the slots in which the knives are located, supporting the knives on  
the sides beyond the vegetable enclosure through out the cutting stroke for a clean cut;  
10 the combination of knife handles into two units, the outer four as one and the inner two as  
another, giving the flexibility to use two, four or six knives at a time for cutting depending on  
the type of vegetable, to achieve smooth cuts;  
the base cum guide having multiple functions like supporting knives and vegetables, solidly  
guiding the knives through out the cutting stroke, preventing knife bending in the process,  
15 allowing the knives to go past the vegetables to free the cut pieces from between the knives.

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